

ALMA RECORD

C. F. Brown, Editor and Publisher.

ALMA. 1. MUCH

Garfield University, Wichita, Kansas, is now approaching completion. The main building covers one and a quarter acres and is five stories high. The chapel will seat 3,000 people. There will be a hall for male students and another for female students. The rooms in these halls will be rent free and board will be furnished at actual cost. The grounds of the campus have been laid out by a competent landscape gardener and will contain many varieties of trees and shrubs and a botanical garden. The university will teach all the branches usually taught in the great universities. It will have a well-equipped astronomical observatory, and its college of medicine will be supplemented by a large hospital. Its commercial college is already in operation, having 600 students. The university is a mile and a half from the heart of Wichita, which now claims a population of 35,000 and is growing fast. There are nine or ten other institutions of learning in or near Wichita, and the Friends are now laying the foundations for the John Bright university, which will be the largest institution of that denomination in the United States.

Queen Victoria's reminiscences of her coronation and her earliest association with Ministers of the Crown must be tinged with melancholy. How many cabinets have been formed since the eventful night when she was aroused from girlhood's slumbers and officially informed by the Archbishop of Canterbury and the Prime Minister that she was sovereign by the grace of God! The statesmen of that day—Lord Melbourne, the Duke of Wellington, Lord Brougham, Lord Lyndhurst, Sir Robert Peel, Lord John Russell, Lord Palmerston—have long ago been followed to the grave. Mr. Disraeli entered the first parliament of her reign, and he too has gone before her, the most highly favored of all her prime ministers. Mr. Gladstone had been in parliament several years when she made her first address from the throne; and he is almost the only survivor of the brilliant company of statesmen who shaped the history and directed the policies of the earlier stages of the Victorian era.

A western minister whose experience in a certain pastorate had been of the bitter-sweet order, in his "farewell" sermon said with a frankness very commendable: "Some of you are glad enough that I am going and I am not such a fool as not to know it. The text says, 'Rejoice with them that do rejoice,' and I am glad to be relieved from the necessity of mingling in your society. Others who have supported me and prayed for me and assisted me in our work are sorry to have me go. As these feelings are always reciprocal, I feel no difficulty in complying with the second injunction of the text—I weep with those who weep. Many of you—in fact, most of you—I hope often to meet in this world. Others I don't want to see until, purified from imperfections which have been thorns in my flesh, we meet on the banks of eternal deliverance."

Two states pay their governors \$10,000 per year each; two, \$6,000; nine, \$5,000; one, \$4,500; five, \$4,000; one, \$3,800; three, \$3,500; five, \$3,000; one, \$2,700; one, \$2,500; three, \$2,000; one, \$1,500; and four—New Hampshire, Vermont, Rhode Island and Michigan—\$1,000 each. The Boston Globe, which advocates an increase of the salary of the Governor of Massachusetts from \$5,000 to \$10,000, in speaking of the salary which the Michigan governor receives, says that "the great state of Michigan, with its inexhaustible resources, its fertile soil, its manufactures, and a population equal to that of Massachusetts, should simply be ashamed of itself."

The Lincoln Life in the July Century reaches a point of the very highest political interest, as it includes a full account of the great debate which sent Douglas to the senate and Lincoln to the white house. In this installment will appear several hitherto unpublished letters by Lincoln, and a characteristic letter by Horace Greeley about Lin. In the August number an account will be given of Lincoln's Ohio speeches and his famous Cooper Institute speech, and in September will follow a description of the Baltimore conventions and of the Chicago convention that nominated Lincoln, and of Lincoln's election to the Presidency.

It will be recalled that at a mine explosion at Pottstown, Pa., last spring two members of the senior class of Vassar college were injured, one fatally. The surviving young lady had been a brilliant student taking a very high standing, but has not recovered so as to be able to resume her studies. The faculty concluded to grant her a diploma and the junior class instead of giving their usual steamboat excursion to the seniors, presented the considerable sum of money which would have been expended in that way to the lady whose circumstances are such as to make the graceful deed most highly appreciated.

FACT AND FANCY.

There are over two hundred varieties of violets.

Nashville mules are suffering from "pink-eye."

The latest bird-cage has glass sides with a wire top.

A new street railway is being built in Syracuse, N. Y.

The Utah penitentiary is overcrowded with convicted polygamists.

A Port Jervis dealer announces "Fresh mappie chutney for sale."

There are more schools in France than in any other country in Europe.

There are eighteen thousand female students in the colleges of this country.

Two large military companies are being organized in Birmingham, Ala.

Stock in the Atchison, Topeka and Santa Fe is owned by nearly 4,500 women.

Del-Gio-Shar is the latest fanciful name for a new suburb of Los Angeles, Cal.

The latest architectural term applied to seashore cottages is "shingle-esque."

A woman has been appointed as one of the six city physicians of Rochester, N. Y.

"Caroline C. Maginnis" is the name of a hardworking Irishman in Buffalo, N. Y.

There are seven persons in the town of Geneva, N. Y., who are over 91 years old.

Daytona, Fla., ships on an average of 350 boxes of oranges a day to northern markets.

One Montana stock-raiser lost 20,000 head of cattle last winter, out of a herd of 25,000.

Over 130,000 head of sheep belonging to one firm are being sheared at Firebaugh's Ferry, Cal.

"My young friend," he said solemnly, "do you ever attend a place of worship?" "Yes, sir, regularly every Sunday night," replied the youth. "I'm on my way to see her now."

Mañana—Eh! dear, I noticed that young Mr. Spiggus kept his eyes on you all through the sermon. Eh!—Why, isn't Sunday the best day for him to show his devotion to me?"

Rev. Mr. Hightower—I delivered that sermon off-hand. I hadn't given it a moment's thought. How did you like it? Frank Healer—I can't say. You see, I didn't give it a moment's thought, either.

A party of young ladies at Belleville, Canada, the other day compelled a reformer to drink and to drink liquor, his old appetite overpowered him, he was arrested, and died very soon after recovering from his debauch.

Laymen (to minister)—The bad weather keeps a good many people away from church, I suppose. Mr. Goodman Minister—Yes; but bad weather doesn't keep as many away from church as the contribution box does, my brother.

William Rose, messenger and orderly of the volunteers of Alabama, who accompanied that organization to Charleston for the unveiling of the Calhoun monument, was present at the funeral of that statesman in 1850 as a member of the same association.

An effort is being made, with probable successful results, to unite Center college and the Central university of Kentucky. Center college has been patronized by the Presbyterian church North and the university by the Presbyterian church South.

"And don't you know, Bobbie," said the minister, who was dining with the family, "your mamma doesn't want you to eat a second piece of pie?" "Yes, sir," replied Bobbie. "She said if you didn't take any more you'd be enough left for to-morrow."

Episcopal duty in some parts of Australia has its humorous side. One prelate, on his first journey around, was flung into the deep mud by a native horse. Rising ruefully with his chaplain's help, and surveying the place, the bishop consoled himself with the reflection: "I have left a deep impression in that part of the diocese, at any rate."

Last Sunday a woman walked up the middle aisle of the Evangelical church at Allentown, Pa., while the preacher was in the midst of an eloquent appeal to the wayward to reform and handed him four beautifully ornamented Easter eggs, and then seated herself in one of the front pews, where she listened to the rest of the discourse with apparent interest.

A drawing-room of artistic taste now serves as the ante-room of the senate chamber at Albany, N. Y. It has been handsomely fitted up by Supt. Andrews, and allows the senators to entertain their friends in royal style, even if they cannot invite them in on the floor. It is carpeted with velvet Brussels and furnished with mahogany and cherry chairs and tables.

In Palatka, Fla., the other day, a gentleman purchased a cabbage from his grocer, intending to save it for his dinner. Noticing that a little hole was in one side of the head, he began to pry in after the manner of a legal man, when he discovered an undersized frog had taken refuge in the cabbage as a bug in a rug. Cabbage will not form one of the dishes of a house for some days to come.

Clerical gent (to fellow passenger): "Have you ever thought that in the midst of life we are in death? Fellow passenger: "Odeon."

"Have you reflected that at any moment we may be hurried into eternity, and that we ought to be prepared for that event?" "I've said so a million times." "Is it possible that I am speaking to a brother clergyman? I judged from your dress—"

"I'm an insurance agent. Just let me show you a few figures—"

Cuvier is said to have turned his knowledge of the habits of animals to good account after death. Passing through the infernal regions, he met a big devil of somewhat bovine aspect, who threatened to devour the great naturalist if he did not fall down and worship him. Cuvier calmly looked over the demon, and at once perceived the physical characteristics which prevented his fulfilling his threat, and then said defiantly: "Horns, cloven feet—grammatically—you can't do it."

The Boston idea of Hades is thus disclosed by *The Record of the Hub*: One of the best and brightest girls of the Black bay teaches a Sunday-school class in a certain famous orthodox church. Last Sunday she grew very earnest pleading to the eager infants who surrounded her the joys of heaven to be won by those who live and trust in a way to deserve them. "You must love the Lord," she said, "and be just as good as you know how to be. You must never get into temper, you must never tell naughty stories, you must always mind your mamma's and be good in every way you know how, and then you will be sure to go to heaven when you die. Won't that be nice?" "Yes, ma'am," replied all the babies before her. "But if you are bad" and she looked reflectively into the innocent faces before her, "you won't go to heaven. If you are bad," and she took a firm grip on the doctrine she felt called on to teach; "If you are bad, my dear children, you will go to hell, and that—that—" she groped for a word and ended eloquently, "and that would be perfectly ridiculous."

DOMESTIC HINTS.

MUFFINS.

Mix a quart of warm water in which you have put a gill of good fresh yeast, with sufficient flour to form a stiffish batter. Let this remain to rise, then stir in flour enough to mold lightly with your hands. Shape them into round, rather thin cakes, which put into a tray containing flour. Let them remain to rise. Bake them on a grid-dle. Turn them to brown on both sides. They will take about ten minutes to bake. When nicely brown, serve.

CREAM PIE.

First bake a puff paste in a pie-plate then make a custard of the yolks of eggs, a little more than a pint of milk, one tablespoonful of cornstarch, six tablespoonfuls of sugar and beat to a stiff froth with the whites of the eggs. Flavor the custard with vanilla, put it into the crusts, spread the whites over the tops, and put them into the oven to brown.

BOILED CUSTARD.

Put two tablespoonfuls of water in the kettle first, to keep the custard from sticking. Then add one quart of milk, two tablespoonfuls of sugar, two eggs (the eggs and sugar beaten together) and two slices of bread. If hard, dry bread is used, it should be soaked in water while before making the custard. After putting it on the stove, watch it closely, for as soon as it boils it is done.

BUTTERED PARSNIPS.

Wash and boil in cold salted water from three-quarters to an hour. Skin and cut into round, thick slices. Have ready in a saucepan a tablespoonful of butter, and one teaspoonful of flour, previously rubbed together, and two tablespoonfuls of milk. When it boils up, put in the parsnips and shake over the fire until smoking hot. Serve hot in a covered dish.

COFFEE CAKE.

Four one cup of boiling hot, strong coffee on one cup of lard or pork fat, add one cup of molasses, one cup of brown sugar, three well-beaten eggs, one teaspoonful of each cloves, cinnamon, allspice, one half of nutmeg, one teaspoonful of soda dissolved in a little warm water, flour enough to make a stiff batter. Bake in sheet-iron pan one hour and a half in a slow oven.

CHOCOLATE CARAMELS.

One pint of sugar, dissolved in a wineglassful of vinegar, half a cup of butter, one cupful of grated chocolate, boil until quite thick, put in buttered tin, and cut in squares when partly cooled. Instead of vinegar you can use water flavored with essence of vanilla, and they will be finer, but a little vinegar keeps them from sugaring.

MILK SOUP.

Four potatoes, two onions, two ounces of butter, quarter of an ounce of salt, pepper to taste, one pint of milk, three tablespoonfuls tapioca. Boil slowly all the vegetables with two quarts of water. Strain through the colander. Add milk and tapioca. Boil slowly and stir constantly for twenty minutes.

GRUUY FOR BOILED MEAT.

Take a half-pint of the water in which the meat has been boiled, thickened with a little flour and butter, adding for a flavoring a table-spoonful of pickled cucumbers and a sprig of parsley, both finely minced. A little mustard and vinegar may be added if liked. Serve in a tureen.

BUTTERSCOTCH.

One cup of molasses, one cup of sugar, one-half cup of butter. Boil until done, trying as for molasses candy.

BAKED INDIAN PUDDING.

Stir into one quart scalding hot sweet milk seven tablespoonfuls Indian meal, one teaspoonful salt, one of ginger, half a cup of chopped suet, one teaspoonful molasses and one egg. If you wish it to whey, pour in a little cold milk when you set it in the oven. Bake 1½ or two hours.

CURRIED EGGS.

Melt a little butter, stir in a teaspoonful of curry powder, add by degrees a large tablespoonful of flour and a cup of stock; season. Boil six eggs hard, cut them in halves, put neatly in a deep dish, pour on the sauce and keep all hot a little before using.

FISH BALLS.

Boil equal quantities of salt fish and potatoes. When done, chop the fish fine, and mix with potatoes. Add one egg, one teaspoonful of flour, one cup of milk, and mix all together in form of balls. Drop them in a kettle of boiling fat and brown.

WAFFLES.

Three cups of sugar rolled fine, one cup of butter, three beaten eggs, one-half teaspoonful of soda, one cup of milk; sift in flour enough to make a batter, one-half grated nutmeg, one-half teaspoonful salt. Bake in waffle irons.

WHITE CAKE.

The whites of eight eggs, one cup butter, one cup sweet milk, four cups flour, two cups sugar, two teaspoons baking powder, and flavor with lemon. For the icing the whites of two eggs and 1½ cups sugar.

While digging a ditch through a boggy piece of ground near Tiro, O., recently, J. D. Mitchell found close to the surface several large bones, evidently the skeleton of some huge beast. They were decayed so that they were mere shells, except some teeth, which were well preserved. One of these was about seven inches long, four inches wide, twenty inches in circumference, and weighed two pounds and ten ounces.

FARM TALKS.

Food for Men and Women—Grapes in California—How to Make Good Butter, Etc.

I hear a great deal about the best food for horses, cows, sheep and hogs, with the best way to prepare it for them to eat, but little reference is made to the proper food for men and women, or to the manner in which their food should be cooked. Perhaps my lady readers would like a few words on these important matters, writes Ben; Perley Pogue, in *The American Cultivator*.

The muscular structure of animal food is to be softened by cooking, but the fibrous tissue connecting or binding it together is softened by heat, thereby allowing the fibres to separate, so as to be more readily attacked by the digestive fluids; and further the cooking develops agreeable flavors and odors, by which the flow of these fluids is greatly increased. We all know how an agreeable smell or taste, or even the sight of food, when hungry, will cause the mouth to water. The most rational way of cooking meats is broiling or roasting, since all the nutritious principles are, in this way, preserved easy of digestion.

Broiling and stewing render meats tender, and soups are nutritious and well adapted to most stomachs. Care must be taken, as all good housewives know, to place the meats in cold water and boil over a smart fire; for if put immediately into boiling water all the tissues are hardened.

The most abominable mode of cooking is by frying. By this process the meat is exposed to a very high temperature, and the fibres become completely steeped in fat, so it is quite impossible for the gastric juice to attack them. More of our soldiers died in the late war, in my judgment, in consequence of eating meat and bread fried in grease than were killed by rebel bullets. If people will persist in cooking in this unhygienical manner, the meat should first be coated with crumbs or batter, which will prevent, to some extent, the penetration of the fat.

It is perhaps unnecessary to remark that, for an habitual article, beef is to be preferred to any other variety of meat. It is easy of digestion, exerts a highly favorable influence upon the nutrition of the body, and more rarely becomes distasteful from long-continued daily use than any other kind. Mutton ranks next; domesticated and non-domesticated animals, including fowls, birds, etc., next; and lastly pork, which was never designated to be eaten, except, possibly, with baked beans, on a Sabbath morning. The least objectionable form of pork is cured ham, shoulders, etc. This meat, you are aware, is occasionally infested with an animal parasite, called trichina; and in view of the frequent and fatal cases of illness throughout the country from eating trichinous pork, it is unaccountable how people will persist in ignorance of the mode of its prevention. The public have been repeatedly informed that no part of swine's flesh should ever be eaten raw. Thorough cooking destroys the parasite, and removes all danger from this cause.

Eggs are much esteemed, and are exceedingly nutritious; and milk is a very important and valuable article of diet, since it is easier appropriated by the system, and contains all the elements which are wanted for the construction and renewal of the body. Cream is more nutritious than milk, contains a large amount of fat, and frequently corrects defective nutrition.

Buttermilk is easily digested, and is often a valuable article of diet in dyspepsia, when more nutritious articles of diet are not well borne.

Bread has been appropriately designated the "staff of life," and it appears to well deserve this distinction, for throughout the civilized world it is the prime article of diet, which never becomes distasteful or repulsive from constant use. That made from good wheat flour is the most nutritious and easily digestible of all kinds, but, as an exclusive article of diet, life cannot subsist upon it as long as upon other varieties.

But, after all, the kinds of food taken are, perhaps, of less importance than the quality and manner in which they are taken. Most medical men will not hesitate to endorse the utterance of a celebrated but eccentric physician, that "stuffed and frothing caused half the ills of life." It has come to be so fashionable to have a large variety on the table that there is much danger of overloading the stomach.

After supplying the stomach with healthy and appropriate food one is apt to indulge the taste, though the appetite is abundantly satisfied, by feasting on an endless variety of cakes and sweetmeats, puddings, pastry, etc., until he rises from the table with a feeling of distention amounting to wretchedness. No wonder the stomach rebels at such treatment. The rule should be to stop when the appetite is satisfied, and not clean the plate through complacency to the host. Climate has much to do with the demand for food. It is far greater in cold countries than in warm countries, greater in winter than in summer. Travellers bring almost fabulous stories of the amount of food consumed by the inhabitants of the frigid zone. Dr. Hayes states that the daily ration of the Esquimaux is from twelve

to fifteen pounds of meat, of which one-third is fat. It is a question whether the practice of eating three, and sometimes but two, meals a day was not rather a matter of convenience than a benefit. Too long an interval between meals was conducive to too voracious an appetite; better a little and oftener, and yet the stomach must have rest. Nothing is gained by forcing food into the stomach when there is no demand for it. Better wait until the call comes. The habit of drinking during meals for the purpose of washing down the food is very injurious. The food should be properly masticated and insalivated, with a cheerful and relaxed state of mind that will permit no hurry nor allow any cares or business to interfere with this important act. Gentle exercise, with agreeable and tranquil occupation, is more favorable than absolute rest, while severe mental or physical exertion, immediately after the introduction of a considerable quantity of food into the stomach, retards this process. For the nutrition of the muscular system repose is as necessary as proper exercise, but repose of the muscles relieves the fatigue without sleep. Indeed, it is a fact familiar to those who are accustomed to athletic exercises that after most violent exertions a renewal of muscular vigor is most speedily and thoroughly accomplished by rest without sleep.

California is better suited for the production of grapes than any other part of the United States. It is really by climate, soil and season the home of the grape. Volcanic countries and soil are best adapted to the production of this delicious fruit, and in California and adjoining territories are hundreds of millions of acres just suited for grapes of the best varieties. They can be raised there cheaper than elsewhere, as they need no stakes or trellis. The season when they are growing and ripening has no rains. Suddenly their production has expanded until California wine has become a drug in the markets, and large vineyards were becoming a nuisance. The owners were digging them up. But lately it has been discovered that this soil and climate produce just the grape to make the choicest of raisins, and the dry Summers are just suited for their preparation.

Twenty tons of grapes to the acre is said to be an ordinary crop, and \$20 per ton, would yield enormous profits. This would be one cent per pound. As it takes about six pounds of grapes to make one pound of raisins, and as they are cheaply dried in the sun, it is seen how cheaply they can be thrown upon the market. But it is said those dried in the sun are not as fair and good as those dried by artificial heat; hence extensive preparations are making for that purpose.

It is supposed by many that sugar is used in the preparation. Such is not the case. The pure, thoroughly ripened grape is sweet enough. In California it ripens perfectly. Then the bunches are gathered, laid in the sun upon boards, clay floors or upon paper laid in the vineyards. There is no rain to interfere with the drying, and but little dew to dampen and darken the color. This use of the grape opens a new and profitable field for this State, as grapes need no irrigation, and the rains come just when needed for this crop, and it is withheld when it would be injurious.

"Wine is a mocker," and wine-bibbing greatly aggravates the evils of intemperance. And now we are relieved when it is discovered that the immense grape crop, for which the Pacific coast is peculiarly adapted, can be turned to a laudable and profitable purpose. Grapes in the ripe and natural shape are greatly beneficial to health, and are ever delicious to the taste. As such they can be largely used at home, and as railroad facilities increase, they can be shipped and furnished cheaply to all parts of the United States. They can be placed on the cars at the stations in California, in suitable packages, at one cent per pound. They would reach the most distant parts of the United States in refrigerator cars for two cents freight, and retail at four or five cents. At this price, all these volcanic regions (which are always best suited for grapes) could be profitably cultivated in this excellent fruit. The demand for raisins could be greatly stimulated and increased by furnishing a good cheap article. But few families indulge in raisins that would if they could get them at ten cents per pound.

Now that the farmers have made the politicians declare the manufacture of bogus butter illegal, and passed laws stopping it, the farmers should manufacture a good article of the genuine stuff. We have good feed and good water, but a little more care and cleanliness on the part of many dairymen will not be amiss.

In the first place the cow must have clean food and pure, cold water. The utmost cleanliness must be observed in milking, for all filth in milk goes into the butter. The milkroom must be of the right temperature. If it is too warm, the milk sours too soon, and if too cold the cream will not rise. It should be from 60 to 63 degrees. Nothing impure, or from which any odor arises, should be in or near the milkroom. The cream absorbs all odors, agreeable or disagreeable, which go in

to the butter. The milk pans must be scalded and sunned, and kept sweet. Churns frequently are put in cellars or close places, and are but poorly cleansed for use. After churning they should be thoroughly washed and dried, and then placed where they will not absorb any disagreeable flavor. There is no article of diet so likely to be injured in preparation as butter. It is the concentrated cream of everything which is in the milk, whether it be material dirt or intangible odor. It is the concentrated essence of whatever impurities drop in or are imbibed by the milk. Think of this, ye milkers and butter makers.

There is a sort of glare about the fancy prices that sometimes are paid for fancy-bred Shorthorns that has a tendency to bewilder the common farmer and stock raiser, and discourages many, not only from obtaining good cattle, but even from fairly considering the subject. They are so struck by the fact that a Duchess sold for \$30,000, \$20,000 or \$5,000 that they overlook the scores of others that sold at the same time for less than \$400 each. And yet the latter form the great bulk of the fine stock of the country. It is from such cows that the bulls are bred which go into the hands of the farmer, and are surely and steadily building up the live stock interests.

Let the farmer bear in mind that it is not the dealers and traders in fancy pedigrees that are building up this great interest. Neither is it those whose business it is to buy up a show herd for exhibition at our leading fairs. Such men are doing some good, and doing some harm. They call attention to improved stock, they show its possibilities for good; at the same time their speculative expenses and habits tend to discourage the common farmer, and to make him believe that such stock is only for the fine-haired fellows of broadcloth and immaculate linen.

On the other hand, it is gratifying to observe that the number of quiet men who are taking hold of good cattle to breed them for profit is rapidly increasing. The sales of this Spring show that there are men in all parts of the State who have satisfied themselves that they can handle a few good cattle to the great benefit of themselves and their neighbors; and they are buying cattle of such style and substance as will add value to the common cattle when bred with them. Many of these men will take their cattle to the country fairs; they will sell their male calves to their neighbors; the value of such cattle will thus be seen, more of the same sort will be wanted, and in the end we shall see great good done by those who raise choice cattle, even if they never enter a show-ring at fairs, where none but pampered stock may hope for a premium.

Importance of Cleanliness in Fish Culture.

One of the main reasons why artificial propagation of fish is superior to the natural method is in this particular. The eggs must be kept free from sediment or dirt in any form whatever, or else they can never reach the hatching point. We will take the clear flowing brook as we observe it casually; it has the appearance of being free from all foreign substance, but, by examining it closely, we discover that in the bed of the brook a great deal of matter is constantly moving downward; this has the tendency to cover up all eggs which have been cast, and, when this occurs, the egg will never come to maturity. In hatching eggs artificially this is guarded against by filtering the water through flannel screens, and also by having a large tank into which the water flows before entering the hatchery. This gives the impurities a chance to settle at the bottom, and the water will become purer; and when it afterward flows through the flannel screens it is purified to a still greater extent. But even with these precautions a great deal of sediment will force itself through into the hatching apparatus, and the eggs have to be looked over and feathered nearly every day in order to keep them bright and clean. The hatching apparatus itself needs frequent washing to keep it free from the matter which accumulates on it. Without the observation of scrupulous cleanliness, artificial propagation would not, in this respect, be superior to the natural. —Seth Green, in *American Agriculturist*.

Why Uncle Mose Got Fat.

The Rev. Whangdoodle Baxter recently met one of the male members of his flock, and at once addressed him: "Why, Mose," he said, "how stout yuse g'ttin'. Yuse g'ttin' mighty fat an' corpulent in mighty fine order, I tell yer. Dar's nuffin' lean about you, fizzlebly, but spiritually yuse thinner dan a rail. You don't lean on de Lord enuff."

"I kin 'splain all dat ar," said Mose.

"How does yer 'splain it, Mose?"

"I did lean on de Lord an' ebbery Sunday I listened to yer preachin', an' I got as poah as Job's turkey."

"But how does yer 'splain it?"

"Does yer count for de transformation?"

"Why, doan' yer see? You furnishes de 'ligion an' I does my own fattenin'." —Texas Siftings.

Over five thousand soldiers deserted from the British army during the past few years.